

Friday

Menu du jour

26.00

Pan-fried sea bass | tomato and olive sugo | creamy polenta

Menu du jour végétarien

23.00

Kale and sweet potato curry with chickpeas |
coconut milk | ginger | basmati rice

Menu traditionnel

23.00

Breaded pork chop | lemon | rosemary roasted potatoes |
carrot and broccoli vegetables

Petit dessert – Variation of the day

7.50

A fine selection of home made sweet delicacies – choose your
favourite directly at the table.



Metzgete Hütten Zug in October

The popular Bären Metzgete is back –
now in the cosy little hut village next to **Park Hotel Zug**.

16-29. October 2026



Book your hut now:



Beef - CH/ARG/URY | Veal - CH | Pork - CH | Corn-fed chicken - FR | Sea bass - GR

aigu

Restaurant & Bar

From 25th September, 6 pm
aigu Autumn Menu

Menu du Jour

21st – 25th September 26
from 11.45 until 13.45 h



Salad- & Antipasti-Buffer

aigu late summer, please take a seat.

Our buffet brings summer lightness to your plate: savoury antipasti,
crisp salads and fresh ingredients that taste of terrace moments,
sunshine and pure enjoyment.

Choose whatever takes your fancy – and create your own favourite plate.

Soup of the day from the buffet to scoop yourself

8.50

Small salad before an à la carte main course

8.50

For a healthy lunch, the buffet as the main course

23.50

Fitness plate served from the kitchen

with chicken breast	180 grams	29.50
with beef entrecôte	160 grams	36.00
with beef entrecôte	250 grams	44.00

Monday

Menu du jour 26.00

Roast pork with crackling | red cabbage | chestnuts |
roasted vegetables | mashed potatoes

Menu du jour végétarien 23.00

Creamy risotto | Hokkaido pumpkin | Parmesan | fresh sage

Menu traditionnel 23.00

Vol-au-vent with meatballs | mushrooms |
carrots and peas | raisin rice

Tuesday

Menu du jour 26.00

Beef rump steak | porcini mushrooms | croquettes |
green beans with bacon | balsamic jus

Menu du jour végétarien 23.00

Creamy wild mushroom ragout | fluffy bread dumpling |
spicy pumpkin chutney

Menu traditionnel 23.00

Veal bratwurst | onion sauce | broccoli | French fries

Wednesday

Menu du jour 26.00

Corn-fed chicken | pumpkin risotto | figs |
sprouting broccoli

Menu du jour végétarien 23.00

Beetroot gnocchi | sage sauce | goat's cheese |
walnut and rocket pesto

Menu traditionnel 23.00

Cheese spätzli | crispy onions | chives | apple sauce

Thursday

Menu du jour 26.00

Beef goulash | sour cream | potato dumplings |
red cabbage | Brussels sprouts

Menu du jour végétarien 23.00

Porcini ravioli | sautéed porcini mushrooms |
figs | chestnuts | thyme

Menu traditionnel 23.00

Baked meatloaf | fried potatoes | fried egg